



Welcome to Hawker House where flavours are inspired by vibrancy of asian street food & hawker markets. Hawker is all about a sharing style feast, we are into all the "goodness in life" ... food ... sharing ... fun ... beverages ... teamwork ... freshly picked produce and plenty more! Kick back, relax and get "down 'an' dirty" - meaning if you don't like the cutlery, use your fingers - we don't mind - either way you will thoroughly enjoy yourself.

Our team are awesome, and they will make sure you're well and truly inspired about what we do

SMALL BITES

EDAMAME BEANS, wasabi salt — \$9

FRESHLY SHUCKED OYSTERS (when available), mirin, ginger

— \$5 ea, ½ doz \$30, 1 doz \$55

CHASE'S CHICKEN LIVER PARFAIT, milk bread, chilli beetroot — \$21

SEAFOOD

TERIYAKI SALMON FINS, sesame — \$17

NAUGHTY NIGIRI, crispy sushi rice, agedashi glaze — \$25

SINGAPORE SASHIMI, crispy onion, chilli & lemongrass sauce — \$26

KARAAGE CHILLI SQUID, tentacles & all, hot & sour sauce — \$24

MEAT

PORK POT STICKERS, chinkiang vinegar, green chilli — \$22

BULGOGI FRIED CHICKEN, spring onion mayo — \$26

CRISPY WATERFALL PORK BELLY, vailima apple, fresh herbs — \$34

21 DAY AGED SIRLOIN, prawn xo sauce — \$38

HALF ROASTED PEKING DUCK, hoisin, green onion, wraps — \$58

VEGE

INDIAN SPICED FALAFEL, masala sauce, coriander verde, chilli — \$18

ICEBERG SALAD, miso satay, charred leeks & green beans — \$16

CHARGRILLED COURGETTE, wasabi, soba vinaigrette — \$16

HAWKER VEGE, FRESHLY PICKED BY MATT!! — \$15

ROTI — \$9 ea

SAMURAI FRIES, togarashi, umami mayo — \$13 (ask for plain or vegetarian option if you want too!)

SWEET

BRULEED MARSHMALLOW, chocolate marquise, raspberry, bitter snaps, sesame — \$15

CITRUS CHIFFON CAKE, caramelized apple, ginger beer sorbet— \$15

BY THE GLASS

TAP BEER

pacific coast cross step lager 4%	10/12
sawmill pilsner 4.8%	10/12
hazy ipa.....whatever we can get our hands on!!!!	10/13
urbanaut newtown hazy pale ale 4.8%	10/13
garage project swifty refreshing beer 4.2%	10/13
beer baroness first lady apa 5.5%	10/13
guest ipa	10/13
capital co easy rider dry cider 5%	10/13

OTHER CRAFTY BREWS

eddyline octolupulus session hazy ipa 4.5% 440ml	14
garage project DFA 7.5% 330ml	14
altitude brewing zen shiro-sake pilsner 4.9% 330ml	12
beer baroness little mighty session ipa, 2.5% 330ml	10
parrot dog black stout, 5% 330ml	12
sour beers.....sandra's pick and always on the change	poa
sawmill bare beer non alcoholic pale ale 0% 330ml	11
heineken steinlager classic	8

METHODE CHAMPAGNE & BUBBLES

no 1 assemblé, marlborough	13
hunters mirumiru rose, marlborough	13
gancia prosecco brut 200ml	17
champagne mumm	20

WHITE WINE

greenhough sav 2022	11
astrolabe province sav, marlborough 2023	11
peregrine pinot gris, central otago 2022	12
amisfield off dry riesling, central otago 2022	13
greenhough "hope" vineyard pinot blanc 2022	13
seifrieds gewürztraminer 2022	11
kemp road chardonnay, marlborough 2022	13
neudorf chardonnay 2022	13
heaphy montepulciano rose 2023	12
moutere hills chenin ice dessert wine 2021	12

RED WINE

saddleback pinot noir, otago 2021	12
luna estate pinot noir, martinborough 2021	12
honora vera tempranillo, riojo 2020	12
alpha domus "navigator" merlot/malbec, hawkes bay 2018	13
jim barry cover drive cabernet sauvignon, australia 2020	12

THINGS YOU NEED TO KNOW ...

DISHES COME OUT AS
AND WHEN THEY ARE
READY

LET US HOOK YOU UP
\$POA
ONE TAB PER TABLE!

LIKE IT HOTTER???
ASK THE CHEFS TO
"HIT YOU UP!"

2% SURCHARGE ON
CREDIT CARDS &
PAYWAVE

OUR STAFF DON'T
BITE. ASK THEM
ANYTHING!